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soluble casein

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A.D. 1899

Date of Application, 23rd Oct., 1899

Complete Specification Left, 19th July, 1900—Accepted, 23rd Oct., 1900

PROVISIONAL SPECIFICATION.

Improved Manufacture of a Highly Nitrogenous Food.

A communication by WILHELM LEHRKE, of 4, Döring Strasse, Brunswick, in the Empire of Germany, Merchant.

I, WILLIAM PHILLIPS THOMPSON, F.C.S., M.I.M.E., Agent for Foreign Patent Solicitors, 6, Lord Street, Liverpool, and 6, Bank Street, Manchester, both in the County of Lancaster, 118, New Street, Birmingham, in the County of Warwick, and 322, High Holborn, in the County of Middlesex, Civil Engineer, do hereby declare the nature of this invention to be as follows:—

Cheese curd which may be washed in water when it is desired to free it from all admixtures (milk, lactic acid and the like), as it is insoluble therein, is treated with ammonia (carbonate, bicarbonate or the like) preferably whilst being kneaded or pressed and heated. It is thereby converted into a glutinous, coherent, pasty or jelly like mass which is soluble in water and very digestible and contains no hydrocarbon.

This substance may be employed partly as a substitute for dough or paste made from meal or flour and partly as a highly nitrogenous and easily digestible addition to other food products and delicacies.

If the substance thus obtained be mixed with meal or flour the baking qualities and the albumen contents of the loaf are increased. By mixing it with bran, which if desired may be freed entirely from flour by washing or boiling and pressing out, a bread is produced entirely free from carbohydrates. By the addition of spices, almonds, nuts and other like substances the tastiness of such loaves may be considerably increased. If the substance obtained be mixed with sauces, extracts, soup flavourings and the like it raises their nutritive value extremely.

The paste or liquids thereby resulting may also be evaporated to comparative dryness and the dry substance ground so that a meal or flour is formed which may be employed in the same or similar manner as the soluble casein itself as an addition to food products and delicacies.

Care must be taken however in the drying that the casein does not form a hard horny mass on the surface which may be avoided if the thin cakes or strips to be dried be sprinkled or mixed with a meal formed from the finished article. By this means the formation of a horny mass is avoided and the subsequent grinding considerably facilitated.

Dated this 21st day of October 1899.

WM. P. THOMPSON & Co.,
Agents.

Thompson's Improved Manufacture of a Highly Nitrogenous Food.

COMPLETE SPECIFICATION.

Improved Manufacture of a Highly Nitrogenous Food.

A communication by WILHELM LEHRKE, of 4, Döring Strasse, Brunswick, in the Empire of Germany, Merchant.

I, WILLIAM PHILLIPS THOMPSON, F.C.S., M.I.M.E., Agent for Foreign Patent Solicitors, 6, Lord Street, Liverpool, and 6, Bank Street, Manchester, both in the County of Lancaster, 118, New Street, Birmingham, in the County of Warwick, and 322, High Holborn, in the County of Middlesex, Civil Engineer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Cheese curd which may be washed in water when it is desired to free it from all admixtures (milk, lactic acid and the like), as it is insoluble therein, is treated with ammonia (carbonate, bicarbonate or the like) preferably whilst being kneaded or pressed and heated. It is thereby converted into a glutinous, coherent, pasty or jelly like mass which is soluble in water and very digestible and contains no hydrocarbon.

The ammonium salt is preferably employed in proportions varying from 5 to 60 grammes per kilogramme of cheese curd, according as to whether its intended action on the latter is to be slow or rapid, and whether it is to wholly or partially dissolve the cheese curd.

This substance may be employed partly as a substitute for dough or paste made from meal or flour and partly as a highly nitrogenous and easily digestible addition to other food products and delicacies.

If the substance thus obtained be mixed with meal or flour the baking qualities and the albumen contents of the loaf are increased. By mixing it with bran, which if desired may be freed entirely from flour by washing or boiling and pressing out, a bread is produced entirely free from carbohydrates. By the addition of spices, almonds, nuts and other like substances the tastiness of such loaves may be considerably increased. If the substance obtained be mixed with sauces, extracts, soup flavourings and the like it raises their nutritive value extremely.

The paste or liquids thereby resulting may also be evaporated to comparative dryness and the dry substance ground so that a meal or flour is formed which may be employed in the same or similar manner as the soluble casein itself as an addition to food products and delicacies.

Care must be taken however in the drying that the casein does not form a hard horny mass on the surface, which may be avoided if the thin cakes or strips to be dried be sprinkled or mixed with a meal formed from the finished article. By this means the formation of a horny mass is avoided and the subsequent grinding considerably facilitated.

Having now particularly described and ascertained the nature of the said invention, and in what manner the same is to be performed, as communicated to me by my foreign correspondent, I declare that what I claim is:—

1. A process for producing a highly nitrogenous food, characterised by the treatment of so-called cheese curd with an ammonia salt (preferably in proportions of from 5 to 60 grammes per kilogramme of cheese curd), which is converted into a soluble casein and in this form may be mixed

Thompson's Improved Manufacture of a Highly Nitrogenous Food.

foods or delicacies or with a material such as bran, substantially as hereinbefore set forth.

2. In a process such as described for the manufacture of a highly nitrogenous food, mixing the soluble casein with meal, groats or bran and baking the
5 resulting dough into bread, substantially as described.

3. In a process such as described for the manufacture of a highly nitrogenous food, drying or evaporating the mixture and then grinding to meal, substantially as described.

4. In a process such as described for the manufacture of a highly nitrogenous
10 food, sprinkling or mixing the substance to be dried with a meal formed from the finished article for the purpose of avoiding a horny formation during drying, substantially as described.

Dated this 18th day of July 1900.

WM. P. THOMPSON & Co.,
Agents.

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